



CASTILLO DE MENDOZA
bodegas y viñedos

VITARÁN

Crianza

Made exclusively with grapes of the Tempranillo variety, harvested manually and selected on a selection table.

Elaboration of Bordeaux style, with stemming and crushing of bunches and fermentation in stainless steel tanks of small capacity at controlled temperature.

Aged for 12 months in new American and French oak barrels and a finally stay in the bottle for at least 12 months.

Tasting notes

Colour: Deep red colour with light russet shades.

Aroma: In the nose, well integrated vanilla and cinnamon with blackberries and plum.

Taste: Good balance in the mouth with acidity and tannins in harmony. A long, clean and aromatic finish of spicy character.

General information:

Wine type: Red. Crianza
Appellation of origin: D.O.Ca. Rioja
Grape variety: 100% Tempranillo
Farming: Organic agriculture
Soil: calcareous marls
Harvest: Handpick. Beginning of October
First vintage: 1994
N° of bottles produced: 40.000
Bottle size: 0,50cl., 0,75cl and 1.5 lt.
Alcohol: 14.5%

Certification:



Recommendations:

Conservation: Cool and dry place. Avoid sunlight

Perfect drinking temperature: 14-16 °C

Pairing: Perfect to accompany tapas, sausages, rice, pasta, fish with sauce and grilled meats.

